

## A 'la Carte Selections

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea  
\$3.95 Per Person

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea,  
Assorted Diet and Regular Soft Drinks  
\$4.95 Per Person

Freshly Brewed Regular or Decaffeinated Coffee by the Gallon  
\$45.00 Per Gallon

Assorted Chilled Juices to Include: Orange, Grapefruit and Apple  
\$2.95 Per Bottle

Assorted Diet and Regular Soft Drinks  
\$1.95 Per Bottle

Assorted Bottled Waters with Lime Wedges  
\$2.95 Per Bottle

Mirror of Fresh Sliced Seasonal Fruit  
\$3.95 Per Person

Hot Bacon, Egg and Cheese on Your Choice of Croissant, English Muffin or Bagel  
\$2.95 Per Person

Danish, Muffins or Croissants by the Dozen  
\$24.00 Per Dozen

Bagels with Cream Cheese by the Dozen  
\$24.00 Per Dozen

## Continental Breaks

### Just For Openers

Assorted Danish, Muffins and Croissants  
Freshly Squeezed Orange Juice and Assorted Chilled Juices  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea  
\$9.95 Per Person

### Executive Continental

Freshly Squeezed Orange Juice and Assorted Chilled Juices  
Assorted Danish, Muffins, Croissants, Bagels and Cream Cheese  
Butter and Fruit Preserves  
Fresh Sliced Fruit and Berries  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea  
\$11.95 Per Person

Above Prices Subject To 20% Service Charge and 7% Tax

## Meeting Breaks

### Philly Break

Philadelphia Soft Pretzels with Cheddar Cheese and Mustard  
Popcorn, Cracker Jacks, Potato Chips and Tastykakes  
Assorted Diet and Regular Soft Drinks  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea  
\$8.95 Per Person

### Cookie and Brownie Break

Bountiful Assortment of Fresh Baked Cookies and Brownies  
Assorted Diet and Regular Soft Drinks  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea  
\$8.95 Per Person

### Bridgeport Bistro Break

An Assortment of International Cheeses  
Garden Vegetable Crudités  
Seasonal Sliced Fresh Fruit  
French Breads and Water Crackers  
Assorted Diet and Regular Soft Drinks  
\$12.95 Per Person

### Theatre Break

Assorted Candy Bars, Popcorn  
Nacho's with Cheese  
Assorted Diet and Regular Soft Drinks  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea  
\$9.95 Per Person

### Healthy Energy Break

Assorted Granola Bars, Nutra Grain Bars, and Yogurt  
Italian Water Ice and Whole Fresh Fruit  
Assorted Diet and Regular Soft Drinks  
Bottled Water and Assorted Energy Drinks  
\$9.95 Per Person

Above Prices Subject to 20% Service Charge and 7% Sales Tax

## Breakfast Selections

25 Person Minimum For All Buffets  
For Parties of Less Than 25 People a \$3.00 Per Person Charge Will Be Added

**All Breakfast Selections Include:**  
**Freshly Baked Pastry Assortment, Butter, Preserves,**  
**Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas**

### Served Breakfasts

#### All American

Chilled Fresh Orange Juice  
Fluffy Scrambled Eggs  
Choice Of: Sausage Links, Grilled Ham or Crisp Bacon  
Country Breakfast Potatoes  
\$12.95 Per Person

#### Egg Benedict

Poached Eggs served Traditionally with Canadian Bacon  
On a English Muffin Topped with Hollandaise Sauce  
Served with Country Breakfast Potatoes  
\$13.95 Per Person

#### Steak and Eggs

Chilled Orange Juice  
6 oz. Strip Steak, Two Scrambled Eggs and Country Breakfast Potatoes  
\$14.95 Per Person

### Buffet Breakfasts

#### Executive Breakfast Buffet

Variety of Chilled Juices, Skim and Whole Milk, Sliced Fresh Seasonal Fruits  
Fluffy Scrambled Eggs, Bacon Strips and Sausage Links  
Baked Cinnamon Apple Cobbler, French Toast with Maple Syrup  
Country Breakfast Potatoes, Assorted Dry Cereals  
\$15.95 Per Person

#### All American Buffet

Assorted Chilled Juices, Skim and Whole Milk  
Assorted Dry Cereals  
Freshly Scrambled Eggs, Bacon Strips and Sausage Links  
Country Breakfast Potatoes  
\$13.95 Per Person

#### Omelet Bar

(\$50.00 Attendant Fee)

Choose From a Popular Selection of Fillings Assorted Fruit Toppings  
Our Chef Prepares and Serves  
An Omelet to Your Guests  
\$3.95 Per Person

#### Waffle Station

(\$50.00 Attendant Fee)

Warm Maple Syrup  
Whipped Cream  
\$2.95 Per Person

Above Prices Subject to 20% Service Charge and 7% Sales Tax

## **Brunch Buffet**

50 Person Minimum

Assorted Fresh Chilled Juices to Consist of Orange, Apple and Grapefruit  
Fresh Sliced Fruit and Melon Display

Fresh Bakery Selections to Include Flaky Croissants, Bagels and Fruit Muffins  
Cream Cheese, Butter and Fruit Preserves

Farm Fresh Scrambled Eggs  
French Toast with Syrup and Strawberry Sauce  
Home Fried Potatoes  
Crisp Bacon Strips  
Sausage Links

Lox with Egg Bagels - \$3.95 Per Person Additional  
Cheese Blintzes with Strawberry Sauce - \$2.95 Per Person Additional  
Champagne Toast - \$2.95 Per Person Additional

### **SALADS**

(Choice of Two)

Caesar Salad

Tortellini with Baby Shrimp, Asparagus, and Oranges  
Tossed with Balsamic Vinaigrette

Tossed Garden Salad with Tomatoes, Cucumbers, Carrots and Red Onion  
Cheese and Vegetable Display with Flavored Dips

### **ENTRÉE'S**

(Choice of Three)

Chicken Florentine

London Broil with Mushroom Bourbon Sauce

Poached Salmon with Fresh Dill Sauce

Sliced Roast Sirloin of Beef with Au Jus and Horseradish

Chicken Marsala, Chicken Franchise, or Chicken Piccata

Roasted Prime Rib - \$2.95 Per Person Additional

Rice Pilaf, Roasted Potatoes and Vegetable Medley

### **DESSERT**

Assorted Cakes and Pies

Fresh Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea  
\$24.95 Per Person

Above Pricing Subject to 20% Service Charge and 7% Sales Tax

## **Served Lunch Selections**

All Lunch Entrée's to Include: Garden Salad with House Dressing,  
Fresh Baked Rolls with Butter, Chef's Selection of Dessert,  
Coffee, Tea, Decaffeinated Coffee and Iced Tea

### **Penne a La Vodka**

Mini Penne Pasta Tossed in a Vodka Cream Sauce  
\$15.95

### **Filet of Flounder**

Broiled and Served with a Lemon Caper Butter Sauce  
\$18.95

### **Tuscany Chicken**

Chicken Breast Filled with Sundried Tomatoes, Pine Nuts,  
Mozzarella Cheese and Spinach  
Topped with a Chicken Veloute Sauce  
\$17.95

### **Grilled Salmon**

Slow Grilled Salmon Filet with a Dill Cream Sauce  
\$18.95

### **Chicken Marsala, Chicken Parmesan, Chicken Franchise or Chicken Piccata**

Boneless Chicken Breast Prepared Your Way  
\$17.95

### **Beef Stroganoff**

Served Over Egg Noodles  
\$16.95

### **Queen Cut Prime Rib**

Slow Roasted Prime Rib with Au Jus and Creamed Horseradish  
\$20.95

### **EZ Express Menu**

#### **Maximum 20 People**

Served In Your Meeting Room or Private Room

Each Guest Will Get to Choose From Our Express Menu Which Features:  
Grilled Chicken Caesar Salad, The Club, Chicken Sandwich, Center Square Classic  
Burger, Philly Cheesesteak Wrap or Crab Cake Sandwich  
Express Menu Also Includes Choice of French Fries, Chips or Sliced Fruit  
Dessert and Beverage  
\$14.95 Per Person

All Above Pricing Subject to 20% Service Charge and 7% Sales Tax

## **Lunch Buffets**

25 Person Minimum

For Parties Less Than 25 People a \$3.00 Per Person Charge Will Be Added

All Lunch Buffets Served with Rolls, Butter,

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea, and Iced Tea

### **Philly Feast**

Caesar Salad

South Philly Cheesesteak, Pepperoni & Cheese Stromboli, Assorted Hoagies

Sausage, Peppers and Onions, French Fries, Pasta Salad

Soft Pretzels and Cheese Sauce, Assorted Tastykakes

\$17.95 Per Person

### **Deli Buffet**

Choice of Sliced Fresh Fruit in Season or Chef's Soup of the Day

Sliced Roasted Turkey, Ham, Roast Beef, Salami and Tuna Salad

Sliced Swiss, Provolone, American and Cheddar Cheeses

Fresh Lettuce, Sliced Tomatoes, Onion, Dill Pickle Spears and Olives

Spicy Mustard, Mayonnaise and Horseradish

Homemade Potato Salad and Kettle Potato Chips

Assorted Breads, Rolls and Flavored Wraps

Assorted Cookies and Brownies

\$17.95 Per Person

### **Tri-State Buffet**

Tossed Seasonal Greens, Pasta Salad and Fresh Fruit Salad

Choice of Grilled Breast of Chicken with Garlic Cream, Chicken Piccata,

Chicken Franchise or Chicken Parmesan

Sliced London Broil with Roasted Garlic Demi-Glaze

Penne with a Pink Vodka Sauce

Chef's Selection of Starch and Vegetable

Chef's Selection of Dessert

\$20.95 Per Person

Above Pricing Subject to 20% Service Charge and 7% Sales Tax

## **Served Dinner**

All Dinner Entrée's Include Garden Salad with House Dressing or Seasonal Fresh Fruit Cup  
Fresh Baked Rolls, Chef's Choice of Dessert, Freshly Brewed Coffee and Decaffeinated Coffee, Assorted  
Herbal Tea and Iced Tea

### **Pan-Seared Chicken Piccata, Marsala or Franchise**

Boneless Breast of Chicken Prepared Your Way  
\$25.95

### **Chicken Wellington**

Slowly Cooked Breast of Chicken in Puff Pastry with Dijon Cream Sauce  
\$26.95

### **Petite Filet Mignon & Jumbo Stuffed Shrimp**

Served with Au Jus and Drawn Butter  
\$31.95

### **Baked Stuffed Flounder**

Stuffed with Lump Crabmeat and Topped with a Creamy Lemon Butter Sauce  
\$26.95

### **Roast Prime Rib of Beef**

Aged Prime Rib, Slow Roasted and Served with Au Jus and Creamed Horseradish  
\$27.95

### **Crab Cakes**

Homemade Lump Crab Imperial Lightly Seasoned  
Served with Citrus Remoulade Sauce  
\$27.95

### **Filet of Salmon or Swordfish**

Served with Herbed Garlic Butter  
\$28.95

### **8 oz. Filet Mignon**

Served with Au Jus and Fried Onion Ring Garnish  
\$30.95

Above Pricing Subject to 20% Service Charge and 7% Sales Tax

## Custom Dinner Buffet

50 Person Minimum

For Parties Less Than 50 People a \$3.00 Per Person Charge Will Be Added

**Dinner Buffet Includes Freshly Baked Rolls and Whipped Butter,  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea and Iced  
Tea**

### **Chef's Selection of Dessert**

#### **Appetizers and Salads**

(Choose Three Selections)

Seasonal Fresh Fruit  
Pasta Salad  
Fresh Mozzarella and Tomato Salad  
Potato Salad  
Display of Garden Greens  
Cole Slaw  
Tomatoes Vinaigrette  
Tortellini Salad  
Caesar Salad

#### **Starch and Vegetables**

(Choose Two Selections)

Vegetable Medley  
Broccoli and Cauliflower  
Green Beans Almandine  
Zucchini Provencal  
Baby Carrots  
Parsley Potatoes  
Rice Pilaf  
Mashed Potatoes  
Garlic Roasted Potatoes

#### **Entrée's**

(Choose Three Selections)

Fried Chicken  
Penne Pasta with Pink Vodka Sauce  
Oriental Beef and Broccoli  
Flounder Florentine  
Sliced Pork Loin  
Chicken Parmesan  
Sliced Top Round  
Chicken Piccata, Marsala or Franchise  
Seafood Newburg with Rice Pilaf  
Pasta Primavera

\$29.95 Per Person

Above Pricing Subject To 20% Service Charge and 7% Sales Tax



# Themed Dinner Buffets

50 Person Minimum

For Parties Less Than 50 People a \$3.00 Per Person Charge Will Be Added

**All Dinner Buffets Includes Freshly Baked Rolls and Whipped Butter,  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea and Iced  
Tea  
Chef's Selection of Dessert**

## **Beach Blanket Buffet**

Grilled Chicken Breast with Barbecue Sauce, Baby Back Ribs  
Cole Slaw, Potato Salad, Baked Beans and Corn on the Cobb  
Freshly Baked Corn Bread  
Warm Apple Cobbler  
\$25.95 Per Person

## **Wok This Way**

Oriental Chicken Salad with Mixed Field Greens, Sliced Water Chestnuts,  
Bean Sprouts and Green Pepper Strips  
Chicken Teriyaki, Beef and Broccoli  
Vegetable Egg Rolls, Fluffy White Rice  
Fortune Cookies  
\$24.95 Per Person

## **Picnic in The Park**

Crisp Garden Salad with American Grille House Dressing  
Chili with Melted Cheese and Scallions  
Charbroiled Cheeseburgers and Hamburgers  
All Beef Hot Dogs with Sauerkraut  
Sliced Tomatoes, Onions and Lettuce  
Corn on the Cobb and French Fries  
Apple Pie, Cookies and Brownies  
\$23.95 Per Person

## **Hula Buffet**

Fresh Seasonal Fruit Mirror and a Daisy Salad  
Polynesian Style Spare Ribs, Hawaiian Chicken Breast  
Island Style Teriyaki Beef Skewers  
Vegetable Egg Rolls, Steamed Seasoned Rice and Stir Fry Vegetables  
Chef's Dessert Display  
\$26.95 Per Person

Above Pricing Subject to 20% Service Charge and 7% Sales Tax

## Hors D' Oeuvres

All Items Are Butler Passed.

The Following are Available on a Per Person Basis at \$13.95 Per Person the First Hour  
And An Additional \$5.95 Per Person For Each Additional Hour  
An Additional Surcharge of \$3.50 Per Person Charge Will Apply for  
Hors D' Oeuvres When Not Followed by a Planned Meal

### Choice of Five

Chicken and Cheese Quesdilla	Chicken Cordon Bleu Bites	Reuben Puff
Chicken Teriyaki Skewers	Cheese Puffs	Chicken Tenders
Beef & Mushroom Turnover	Wild Mushroom Tart	Potstickers
Vegetable Egg Rolls	Assorted Mini Quiche	Buffalo Wings
Breaded Ravioli	Mozzarella Sticks	Coconut Chicken
Franks In A Blanket		

### Upgraded Hors D'Oeuvres – Choice of Five

The Following are Available on a Per Person Basis at \$15.95 Per Person the First Hour  
And An Additional \$6.95 Per Person For Each Additional Hour

Chicken Fontina Bites	Pecan Chicken	Seafood Puffs
Shrimp & Scallop Kabobs	Mushrooms with Crabmeat	Coconut Shrimp
Sausage Stuffed Mushroom	Mini Crab Cakes	Clams Casino
Shrimp Tempura	Scallops Wrapped in Bacon	Crab Ragoons
Portabella Mushroom Stack		

### Cold Display Items

Imported and Domestic Cheese Display  
Served with Fresh Fruit, Crackers and Dijon Mustard  
\$4.95 Per Person

Fresh Vegetable Crudit e  
Vegetables of the Season With a Variety of Dips  
\$3.95 Per Person

Above Pricing Subject To 20% Service Charge and 7% Sales Tax

## Hors D'Oeuvres Continued

### Specialty Stations

\$50.00 Chef Fee Applies  
50 Person Minimum

#### Carving Station

Choice Of:

Roast Turkey with Gravy (Serves 40 People)	\$250.00
Virginia Baked Ham (Serves 50 People)	\$275.00
Roast Steamship Round of Beef (Serves 100 People)	\$375.00
Beef Tenderloin with Bernaise Sauce (Serves 40 People)	\$475.00

#### Stir Fry Station

Choice of Chicken, Shrimp and Beef Stir Fried with Vegetables  
And Traditional Oriental Sauces  
\$9.95 Per Person

#### Pasta Station

Two Pastas, Sausage and Meatballs, Marinara and Alfredo Sauces  
\$8.95 Per Person

#### Mexican Station

Crisp Corn Taco Shells and Soft Flour Tortillas  
Seasoned Ground Beef, chicken Fajita Strips, Jalapeno Peppers,  
Chopped Lettuce, Diced Tomatoes  
Refried Beans, Sautéed Green Peppers, Onions,  
Shredded Cheddar and Monterey Jack Cheeses  
Scallions, Guacamole, Sour Cream and Salsa  
Multi-Colored Tortilla Chips and Melted Cheddar Cheese  
\$11.95 Per Person

#### Candy Buffet

No attendant needed

A Colorful selection of 8 different Candies decoratively displayed for your guests  
enjoyment  
\$5.95 Per Person

Above Pricing Subject to 20% Service Charge and 7% Sales Tax

## Beverage Packages

### Cash Bar

All Drinks Sold for Cash Only. Stocked with Call Brand Liquors.  
A \$75.00 Bartender Fee Per Bar is Charged.

### Sponsor Bar

All Charges are Determined by Consumption. Stocked with Call Brand Liquors.  
A \$75.00 Bartender Fee Per Bar is Charged for Parties Under 25 People.

### Open Bar

\$14.00 Per Person for the First Hour and \$5.00 Per Hour Thereafter.  
Add \$3.00 Per Person Per Hour for Premium Brand.

#### Call Brands

Whiskey  
Vodka  
Gin  
Rum  
Bourbon  
Scotch  
Domestic Beer  
  
Imported Beer  
House Wine

Canadian Club  
Smirnoff  
Beefeaters  
Bacardi  
Jim Beam  
Dewars  
Bud or Coors Light,  
Budweiser, Yuengling  
Corona or Heineken  
Merlot, Zinfandel &  
Chardonnay by Vendange

#### Premium Brands

Whiskey Crown Royal  
Vodka Absolut  
Gin Tanqueray  
Rum Captain Morgan  
Bourbon Jack Daniels  
Scotch Chivas Regal  
Domestic Bud or Coors Light,  
Budweiser, Yuengling  
Imported Corona or Heineken  
House Wine Merlot, Zinfandel &  
Chardonnay

### Beer, Wine and Soda Beverage Station

House Wines, Assorted Soft Drinks, Bud Light or Coors Light, Budweiser & Yuengling  
\$9.00 Per Person for the First Hour and \$4.00 Each Additional Hour  
\$3.50 Per Person/Per Hour for Guest Under the Age of 21

### Non Alcoholic Self Service Beverage Station

\$4.00 Per Person/Per Hour  
Fruit Punch, Assorted Soft Drinks and Juices

### Wine Service

\$6.00 Per Person for the First Hour, \$3.00 Per Person Each Additional Hour  
Merlot, Zinfandel & Chardonnay by Vendange

### Carafes of Wine

\$15.00 Per Carafe – Merlot, Zinfandel & Chardonnay by Nathanson Creek

### Celebration Toast

\$2.95 Per Person – Champagne  
\$1.95 Per Person – Sparkling Apple Cider

**Other Upgraded Wine Selections Are Available Upon Request at an Additional Charge**

## Audio Visual Equipment

### Computers & Accessories

Laptop Computer	\$175.00
Wireless Presenter	\$35.00
VGA Distribution Amplifier	\$75.00

### Projectors & Plasmas

2500 Lumen XGA Projector	\$220.00
3000 Lumen XGA Projector	\$300.00
5800 Lumen SXGA Projector	\$400.00

32" LCD TV/Monitor	\$285.00
42" LCD TV/Monitor	\$395.00

(Call for larger LCD/TV Monitors)

### Audio

Wired Hand Held Microphone	\$25.00
Wireless Hand Held Microphone	\$125.00
Wireless Lavalier Microphone	\$125.00
4 Channel Mixer	\$40.00
6 Channel Mixer	\$60.00
8 Channel Mixer	\$80.00
2 Speaker Sound System	\$250.00
4 Speaker Sound System	\$350.00
CD Player	\$40.00
Powered Speaker	\$125.00
Table Top Microphone Stand	\$10.00
Full Standing Microphone Stand	\$10.00

### Presentation Equipment

Document Camera	\$150.00
Overhead Projector	\$40.00
Slide Projector	\$40.00
Flip Chart w/ Pad and Markers	\$75.00
Flip Chart Easel <small>without Pad &amp; Markers</small>	\$35.00
Additional Pads	\$45.00
Artist Easels	\$20.00
42" AV Cart	\$35.00
54" AV Cart	\$45.00

### Screens

6' Tripod Screen	\$40.00
8' Tripod Screen	\$50.00
10' Cradle Screen	\$100.00
9x12 Fast Fold Screen	\$150.00
8x8 Fast Fold Screen	\$130.00
Black Velour Dress Kit 9x12	\$75.00
Black Velour Dress Kit 8x8	\$65.00

### Video

VGA Distribution Amp	\$75.00
DVD Player	\$40.00
Camcorder w/ Tripod	\$175.00

### Technician Time

Monday-Friday 7am-5pm	\$85.00 Hr.
Monday-Friday after 5pm	\$127.50 Hr.
Saturday-Any time	\$127.50 Hr.
Sunday-Anytime	\$170.00/Hr.

**Holiday Inn Swedesboro Audio Visual Menu**